



White Mountain Pilgrimage

OF

De Molay Commandry

Knight Templars

Of Boston, Mass.

JULY 2nd to 5th, '92.

DINNER AT

The Pemigewasset House,

Plymouth, N. H.

Saturday, July 2nd '92.

C. M. MORSE, & SON, MANAGERS.

- DINNER. -

SOUP.

Consomme Printanier Royale.

Puree of English Split Pea, Aux Cruton.

Lettuce.

Cucumbers.

FISH.

Boiled Kennebeck Salmon, Sauce Hollandaise.

Baked Stuffed White Fish, Wine Sauce.

BOILED.

Leg of Southdown Mutton, Caper Sauce.

Ox Tongue.

ROAST.

Sirloin of Beef, Mushroom Sauce.

Prime Ribs of Beef, Dish Gravy.

Spring Lamb, Mint Sauce. Vermont Turkey Cranberry Sauce.

LETTUCE SALAD, FRENCH DRESSING.

ENTREES.

Croquettes of Chicken a la Reine.

Macaroni with Parmesan Cheese.

Compote of White Cherries, Creole.

LEMON SHERBET.

VEGETABLES.

Boiled Potatoes.

Mashed Potatoes.

Boiled Rice

Corn. New Beets.

Asparagus

New Turnips.

Green Peas.

String Beans.

Bermuda Onions.

Chow Chow.

Cucumber Pickles.

Catsup.

Chicken.

Tongue.

Ham.

Beef.

PASTRY AND DESSERT.

Apple Pie.

Squash Pie.

Peach Pie.

English Fruit Pudding, Brandy Sauce.

Angel Cake

Swiss Cake.

Sunshine Cake.

Vanilla Ice Cream.

Sherry Wine Jelly.

Tapioca Custard.

Watermelon.

Bananas.

Apricots.

Nuts.

Raisins.

Crackers.

Cheese.

Tea.

Coffee.

Water for the table supplied from the Crystal Springs, Plymouth, N. H.
WAITERS ARE SUPPLIED WITH WINE LISTS AND CARDS.

WRIGHT, PRINTER.